

§ 131.3

determining that the petition includes a proposal for a food additive regulation, shall so notify the petitioner and shall thereafter proceed in accordance with the regulations in part 171 of this chapter.

PART 131—MILK AND CREAM

Subpart A—General Provisions

Sec.

131.3 Definitions.

131.25 Whipped cream products containing flavoring or sweetening.

Subpart B—Requirements for Specific Standardized Milk and Cream

- 131.110 Milk.
- 131.111 Acidified milk.
- 131.112 Cultured milk.
- 131.115 Concentrated milk.
- 131.120 Sweetened condensed milk.
- 131.122 Sweetened condensed skimmed milk.
- 131.123 Lowfat dry milk.
- 131.125 Nonfat dry milk.
- 131.127 Nonfat dry milk fortified with vitamins A and D.
- 131.130 Evaporated milk.
- 131.132 Evaporated skimmed milk.
- 131.135 Lowfat milk.
- 131.136 Acidified lowfat milk.
- 131.138 Cultured lowfat milk.
- 131.143 Skim milk.
- 131.144 Acidified skim milk.
- 131.146 Cultured skim milk.
- 131.147 Dry whole milk.
- 131.149 Dry cream.
- 131.150 Heavy cream.
- 131.155 Light cream.
- 131.157 Light whipping cream.
- 131.160 Sour cream.
- 131.162 Acidified sour cream.
- 131.170 Eggnog.
- 131.180 Half-and-half.
- 131.185 Sour half-and-half.
- 131.187 Acidified sour half-and-half.
- 131.200 Yogurt.
- 131.203 Lowfat yogurt.
- 131.206 Nonfat yogurt.

AUTHORITY: Secs. 201, 401, 403, 409, 701, 721 of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 321, 341, 343, 348, 371, 379e).

SOURCE: 42 FR 14360, Mar. 15, 1977, unless otherwise noted.

Subpart A—General Provisions

§ 131.3 Definitions.

(a) *Cream* means the liquid milk product high in fat separated from milk, which may have been adjusted by add-

21 CFR Ch. I (4–1–96 Edition)

ing thereto: Milk, concentrated milk, dry whole milk, skim milk, concentrated skim milk, or nonfat dry milk. Cream contains not less than 18 percent milkfat.

(b) *Pasteurized* when used to describe a dairy product means that every particle of such product shall have been heated in properly operated equipment to one of the temperatures specified in the table of this paragraph and held continuously at or above that temperature for the specified time (or other time/temperature relationship which has been demonstrated to be equivalent thereto in microbial destruction):

Temperature	Time
145°F ¹	30 minutes.
161°F ¹	15 seconds.
191°F	1 second.
204°F	0.05 second.
212°F	0.01 second.

¹ If the dairy ingredient has a fat content of 10 percent or more, or if it contains added sweeteners, the specified temperature shall be increased by 5°F.

(c) *Ultra-pasteurized* when used to describe a dairy product means that such product shall have been thermally processed at or above 280°F for at least 2 seconds, either before or after packaging, so as to produce a product which has an extended shelf life under refrigerated conditions.

§ 131.25 Whipped cream products containing flavoring or sweetening.

The unqualified name “whipped cream” should not be applied to any product other than one made by whipping the cream that complies with the standards of identity for whipping cream (§§ 131.150 and 131.157 of this chapter). If flavoring and/or sweetening is added, the resulting product is a flavored and/or sweetened whipped cream, and should be so identified.

Subpart B—Requirements for Specific Standardized Milk and Cream

§ 131.110 Milk.

(a) *Description.* Milk is the lacteal secretion, practically free from colostrum, obtained by the complete milking of one or more healthy cows. Milk that is in final package form for beverage use shall have been pasteurized